

CORNERED BEEF WITH ROASTED VEGETABLES

ingredients:

- 1 4 ½- pound center-cut cornered beef brisket, excess fat trimmed
- 3 tablespoons whole grain mustard
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- Kosher salt and freshly ground black pepper, to taste
- 1 medium sweet onion, sliced
- 1 head cabbage, cut into 2-inch wedges
- 3 tablespoons olive oil, divided
- 2 pounds medium red potatoes, quartered
- 3 large carrots, cut into 3-inch pieces
- 2 tablespoons chopped fresh parsley leaves

directions:

1. Place cornered beef in a large bowl and cover with cold water; let stand for 1-2 hours. Rinse with cold water and thoroughly pat dry with paper towel.
2. Preheat oven to 325° F. Line a 9x13 baking dish with foil, leaving the ends long for covering.
3. In a small bowl, combine mustard, allspice, cloves and 1 teaspoon pepper.
4. Place cornered beef onto the prepared baking dish. Spread the mustard mixture evenly over one side of the cornered beef and top with onions. Fold up all 4 sides of the foil over the cornered beef, covering completely and sealing the packet closed. Place into oven and bake until tender, about 3 ½ - 4 hours. Remove from oven and let stand covered.
5. Increase oven temperature to 425° F. Line two baking sheets with parchment paper.
6. Brush cabbage on both sides with olive oil. Place in a single layer onto the prepared baking sheet and season with salt and pepper, to taste.
7. Place potatoes and carrots in a single layer onto the second prepared baking sheet. Drizzle with olive oil and toss to combine. Season with salt and pepper, to taste.
8. Place sheet pans into oven, on separate racks, and bake until cabbage is lightly charred and potatoes and carrots are tender, about 30-35 minutes, rotating pans and stirring halfway through baking.
9. Thinly slice cornered beef against the grain and serve with onions, cabbage, potatoes, and carrots, garnished with parsley.

Enjoy!

